

## **USPHS / CDC / VSP Operations Manual 2000 - 13.11 Bibliography**

### **1.0 Introduction**

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Code of Federal Regulations 42 CFR 71.32. Health Measures at U.S. Ports: Communicable Diseases. Persons, carriers, and things.

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### **3.0 Definitions**

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### **4.0 Gastrointestinal Illness Surveillance**

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## **7.0 Food Safety**

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The *Food Code* makes frequent reference to federal statutes contained in the United States Code (USC) and the *Code of Federal Regulations* (CFR). Copies of the USC and CFR can be viewed and copied at government depository libraries or may be purchased as follows.

### **(A) Viewing and Copying the USC or CFR**

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Persons wishing to purchase relevant portions of the USC or CFR may do so by writing or by calling:

Superintendent of Documents (New Orders)  
U.S. Government Printing Office  
P.O. Box 371954  
Pittsburgh, PA 15250-7954  
(202) 512-1800

**Preface**

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## **Chapter 1 Purpose and Definitions**

### **1-201.10 Statement of Application and Listing of Terms**

1. Code of Federal Regulations, Title 9, Section 362.1 Animals and Animal Products.
2. Code of Federal Regulations, Title 9, Section 354.1 Animal and Animal Products, Definitions.
3. Code of Federal Regulations, Title 50, Part 17 Endangered and Threatened Wildlife and Plants.
4. Code of Federal Regulations, Title 9, Subchapter A - Mandatory Meat Inspection, Part 1 and Part 301.
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6. Code of Federal Regulations, Title 40, Part 141 National Primary Drinking Water Regulations.
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10. Federal Food, Drug and Cosmetic Act, 21 U.S.C. 201(t) and Code of Federal Regulations, and Title 21 Part 70 Color Additive.
11. Federal Food, Drug and Cosmetic Act, 21 U.S.C. 402 Adulterated.
12. Federal Food, Drug and Cosmetic Act, 21 U.S.C. 706 When Color Additives Deemed Unsafe.
13. Food and Drug Administration, 1995. Grade "A" Pasteurized Milk Ordinance. U.S. Department of Health and Human Services, Public Health Service. Washington, D.C., page 4.
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## **Chapter 2 Management and Personnel**

### **2-102.11 Demonstration.\***

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**2-201.11            Responsibility of the Person in Charge to Require Reporting by Food Employees and Applicants.\***

**2-201.12            Exclusions and Restrictions.\***

1. Americans with Disabilities Act of 1990, as Amended. 42 U.S.C. 12111 et seq.
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#### **2-201.13            Removal of Exclusions and Restrictions.**

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#### **2-301.12            Cleaning Procedure. (Handwashing)\***

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**2-301.13 Special Handwashing Procedures.\***

Reserved.

**2-301.14 When to Wash.\***

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**2-301.16 Hand Sanitizers.**

1. Code of Federal Regulations, Title 21, Part 178.1010 Sanitizing Solutions.
2. Food and Drug Administration, January, 1999. Investigations Operations Manual, Chapter 5, Establishment Inspection, Subchapter 530, Food Section 534, Equipment and Utensils.
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**2-302.11 Maintenance. (Fingernails)**

1. Pether, J.V.S. and R.J. Gilbert, 1971. The survival of salmonellas on finger-tips and transfer of the organisms to foods. J. Hyg. Camb. 69:673-681.
2. Pottinger, J., S. Burns, and C. Manake, 1989. Bacterial carriage by artificial versus natural nails. Am. J. Infect. Control, 17(6):340-344.

**2-303.11 Prohibition. (Jewelry)**

**2-304.11 Clean Condition. (Outer Clothing)**

**2-401.11            Eating, Drinking, or Using Tobacco.\***  
**2-402.11            Effectiveness. (Hair Restraints)**

1. Code of Federal Regulations, Title 21, Parts 110.10 Personnel. (b) (1) "Wearing outer garments suitable to the operation...." (4) "Removing all unsecured jewelry...." (6) "Wearing, where appropriate, in an effective manner, hair nets, head bands, caps, beard covers, or other effective hair restraints." (8) "Confining...eating food, chewing gum, drinking beverages or using tobacco...." and (9) "Taking other necessary precautions...."

**Chapter 3 Food**

**3-201.11            Compliance with Food Law.\***

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